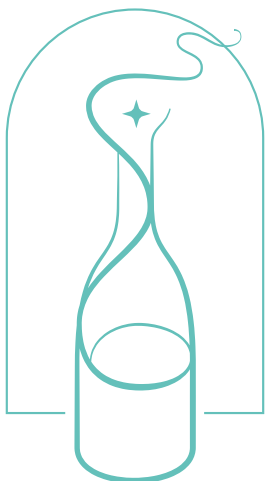


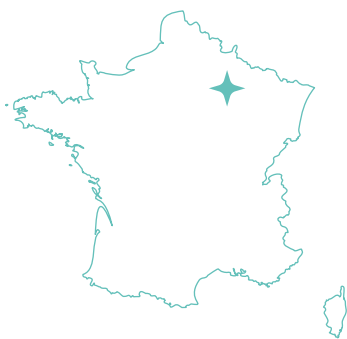
Bottles



CHAMPAGNE

LE SAVIEZ-VOUS?

Champagne is a sparkling wine, but not all sparklings are champagne. True champagne is made in the Champagne region of France and uses only grapes grown in Champagne. Everything else is sparkling.



- Agrapart et Fils “Avizoise” Blanc de Blancs Grand Cru Extra Brut 2016 CHAMPAGNE 335
rich tropical fruit, apple blossom, citrus zest, biscuits, racy acidity
-
- Alexandre Bonnet Blanc de Noirs Extra Brut CHAMPAGNE 125
white peach, rhubarb, honeysuckle, hints of thyme
-
- Alexandre Salmon ‘Special Club’ Brut 2015 CHAMPAGNE 350
rich tropical fruit, apple blossom, citrus zest, biscuit, racy acidity
-
- Alfred Gratien CHAMPAGNE 125
vanilla toffee, baked golden apple, toasted pecan
-
- Aubry Premier Cru Brut CHAMPAGNE 130
meyer lemon, floral honey, golden pear, peppered crackers
-
- Ayala “Brut Majeur” CHAMPAGNE 149
honey, citrus, tropical fruit, sweet pastry, dry
-
- Barnaut Blanc de Noirs Bouzy Grand Cru CHAMPAGNE 170
vinous and rich, dark berries, black cherry
-
- Billecart-Salmon Blanc de Blancs Grand Cru Brut CHAMPAGNE 224
tart citrus, hazelnuts, creamy with balanced minerality
-
- Billecart-Salmon “Louis Salmon” Blanc de Blancs 2012 Brut CHAMPAGNE 375
lemon confit, spice, baked apple tart, chamomile, dried flowers

CHAMPAGNE
CONTINUED

Bollinger “R.D.” 2008 Extra Brut	CHAMPAGNE	695
<i>vibrant and complex, citrus, mirabelle plums, hazelnuts</i>		
Bollinger “Special Cuvée” Brut	CHAMPAGNE	228
<i>crisp citrus, young strawberries, red apple, toasted honey brioche</i>		
Charlier “Special Club” 2008 Brut	CHAMPAGNE	545
<i>dark berries, white peach, fresh pastry notes</i>		
Charles Heidsieck Blanc de Blancs	CHAMPAGNE	210
<i>vibrant, baked apple, pastry</i>		
Charles Heidsieck “Brut Réserve”	CHAMPAGNE	170
<i>red pitted fruit, touch of praline and vanilla</i>		
Chartogne-Taillet “Cuvé Ste. Anne” Extra Brut	CHAMPAGNE	155
<i>red pitted fruit, touch of praline and vanilla</i>		
Dom Pérignon Brut 2013	CHAMPAGNE	563
<i>white flowers, apricot, ginger, toast</i>		
Dom Ruinart Blanc de Blancs 2007/10	CHAMPAGNE	595
<i>fresh lime and yuzu, blonde tobacco, lively, chalky finish</i>		
Dosnon “Récolte Brute” Extra Brut	CHAMPAGNE	162
<i>powerful, mineral, pineapple, refreshing finish</i>		

CHAMPAGNE
CONTINUED

Duval-Leroy “Femmes de Champagne” Grand Cru Brut CHAMPAGNE	315
<i>silky, rich, elegant, with notes of golden apple</i>	
Duval-Leroy “Grand Brut” CHAMPAGNE	147
<i>fresh apple, plum, fig, subtle cinnamon</i>	
Egly-Ouriet Grand Cru Brut CHAMPAGNE	350
<i>blood orange, toast,</i>	
Forget-Chemin “Marie Forget” Premier Cru Extra-Brut CHAMPAGNE	240
<i>baked pear, marzipan, honey</i>	
Forget-Chemin “Special Club” 2018 Brut CHAMPAGNE	350
<i>vanilla cream, sweet pea flowers, raspberry</i>	
Francis Orban Extra Brut CHAMPAGNE	145
<i>powerful, mineral, with tart dark berries</i>	
Guy Larmandier Blanc de Blancs Cramant Grand Cru Brut Zéro CHAMPAGNE	152
<i>green apple, white peach, pear, hints of toasted nutmeg</i>	
Henriot “Brut Souverain” CHAMPAGNE	133
<i>dried fruit, almond, light buttered toast</i>	
Huré Frères “Invitation” Brut CHAMPAGNE	135
<i>pear, pink grapefruit, delicate pastry</i>	



CHAMPAGNE
CONTINUED

Jean Vesselle “Oeil de Perdrix” Brut	CHAMPAGNE	155
<i>cherry, tart strawberry, lightly pink, with structure and body</i>		
JM Sélèque “Partiton 7 Parcelles”		320
Extra Brut 2016	CHAMPAGNE	
<i>bright citrus, white flowers, pear, blanched almonds, mineral-driven</i>		
JM Sélèque “Solescence” Extra Brut	CHAMPAGNE	168
<i>sugar plum, lemon oil, white flowers, clean minerality</i>		
José Dhondt Blanc de Blancs Brut	CHAMPAGNE	145
<i>lemon chiffon cake, almond, bright finish</i>		
Krug “Grande Cuvée” 170ème Édition	CHAMPAGNE	434
<i>lemon, limoncello, dried fruit, almond paste, quince</i>		
Lafalise-Froissart “Cuvée 276”		210
<i>citrus peel, hint of dried mango, apple and pear tart</i>		
Laherte Frères Blanc de Blancs Brut Nature		155
<i>bright citrus, white flowers, expressive & mineral-driven</i>		
Laherte Frères “Les 7” Extra Brut	CHAMPAGNE	295
<i>orchard fruit, hazelnut, crushed flowers, abundant minerality</i>		
Laherte Frères Petit Meslier Extra Brut	CHAMPAGNE	280
<i>tart green apple, lemongrass, fennel, pear</i>		
Laherte Frères “Ultradition” Extra Brut	CHAMPAGNE	162
<i>apricot, lemon zest, fresh brioche, chalky minerality</i>		

CHAMPAGNE
CONTINUED

Lallier Blanc de Blancs Brut CHAMPAGNE 182
floral acaia, hint of hazelnut, praline, and soft pastry

Lallier Grand Cru Brut Millésime 2014 CHAMPAGNE 260
candied fruits, chesnut honey, spices, white truffle, hint of chalk

Lallier “R.019” Brut CHAMPAGNE 114
bright red berries, spiced stone fruit pastry, magnolia

Larmandier-Bernier “Latitude” Extra Brut
Blanc de Blancs CHAMPAGNE 197
white flowers, amalfi lemon, touch of freshly baked bread

Larmandier-Bernier “Terre de Vertus” Premier Cru
Blanc de Blancs Brut Zero CHAMPAGNE 282
orange oil, ripe melon, white cherry, fine citrus, chalky structure

Legras & Haas Grand Cru Blanc de Blancs Brut 130
CHAMPAGNE
lemon curd, hazelnut, richly textured

Liébart-Régnier “Les Sols Bruns” Brut CHAMPAGNE 125
plum, quince, apple blossom, complex and well-balanced



CHAMPAGNE
CONTINUED

Lilbert-Fils Blanc de Blancs Cramant Grand Cru Brut <small>CHAMPAGNE</small>	165
<i>racy and bright, with fresh citrus and orchard fruits</i>	
Louis Roederer “Collection 244” Brut <small>CHAMPAGNE</small>	155
<i>lemon, apricot, green apple, salted almonds, walnut</i>	
Louis Roederer “Cristal” Brut 2014 <small>CHAMPAGNE</small>	640
<i>ripe yellow fruit, candied fruits, toasted almonds, chalky freshness</i>	
Michel Gonet Blanc de Blancs 2015 Le Mesnil-sur-Oger Grand Cru Brut <small>CHAMPAGNE</small>	155
<i>opulent and complex, baked golden apple, long toasted finish</i>	
Monts Fournois “Vallée” Premier Cru <small>CHAMPAGNE</small>	207
<i>soft spice, structured, dried citrus and stone fruit</i>	
Nominé-Renard Blanc de Blancs Brut <small>CHAMPAGNE</small>	150
<i>vibrant and fresh, citrus notes with a silky finish</i>	
Nominé-Renard Brut <small>CHAMPAGNE</small>	120
<i>green apple, brioche, lemon confit</i>	
Petit & Bajan “Ambrosie” Grand Cru Brut <small>CHAMPAGNE</small>	150
<i>dark berries, almond, notes of wildflower</i>	

CHAMPAGNE
CONTINUED

Perrier-Jouët “Belle Époque” Brut 2013	CHAMPAGNE	326
<i>honeysuckle, sautéed pear, flakey bread, hazelnut</i>		
Perrier-Jouët “Grand Brut”	CHAMPAGNE	160
<i>fresh apple, citrus fruits, honey, toasted nuts and brioche</i>		
Piper-Heidsieck Brut 2014	CHAMPAGNE	240
<i>toasted hazelnut, rich, opulent, apple tart tatin</i>		
Pierre Cellier “Prestige” Brut	CHAMPAGNE	128
<i>crisp and fresh white stone fruit, lemony pie crust, hazelnut</i>		
Philippe Gonet “3210” Blanc de Blancs Extra Brut	CHAMPAGNE	180
<i>supple stone fruit, lemon curd, bright and refreshing finish</i>		
Roger Coulon “Heri-Hodie” Premier Cru Extra Brut	CHAMPAGNE	188
<i>fresh, floral, full-bodied with hints of green apple and toast</i>		
Roger Coulon “l’Homée” Premier Cru Extra Brut	CHAMPAGNE	218
<i>rich red fruit, classic brioche, vanilla bean, mineral finish</i>		
Ruinart Blanc de Blancs Brut	CHAMPAGNE	205
<i>ripe citrus, white flowers, white peach, pleasant minerality</i>		

CHAMPAGNE
CONTINUED

Taittinger “Comtes de Champagne” Blanc de Blancs 2011/2012 CHAMPAGNE	425
<i>candied fruit, sweet spices, mandarin peel, subtle almond pastry</i>	
Taittinger “La Française” Brut CHAMPAGNE	158
<i>fresh fruit, honey, balanced acidity, brioche finish</i>	
Tarlant “Zero” Brut Nature CHAMPAGNE	155
<i>baked golden apple, toast, dried flowers, bright, full-bodied, dry</i>	
Telmont Blanc de Noirs Extra Brut 2014 CHAMPAGNE	286
<i>red fruits, crushed almonds, cardamom, vanilla</i>	
Vazart-Coquart Blanc de Blancs Chouilly Grand Cru Brut CHAMPAGNE	155
<i>supple stone fruit, lemon curd, bright and refreshing finish</i>	
Veuve Clicquot “La Grande Dame” Brut 2012 CHAMPAGNE	311
<i>citrus, cherry, red fruits, stone, full-bodied, dry finish with a touch of salt</i>	
Veuve Clicquot “Yellow Label” Brut CHAMPAGNE	185
<i>brioche, apple, pear, hints of vanilla</i>	

ROSÉ
CHAMPAGNE

Billecart-Salmon Brut Rosé	CHAMPAGNE	235
<i>chantilly cream, delicate strawberry, ranier cherry</i>		
Charles Heidsieck Brut Rosé		
Millésime 2008/2012	CHAMPAGNE	372
<i>vineyard peaches, quince, white pepper, long and creamy finish</i>		
Charles Heidsieck Brut Rosé Réserve	CHAMPAGNE	174
<i>strawberry jam on toast, raspberry, rich finish</i>		
Deutz Brut Rosé 2015	CHAMPAGNE	189
<i>structured, notes of currants, blackberries, and a silky texture</i>		
Didier-Ducose "La Rosée Brut	CHAMPAGNE	120
<i>subtle floral notes, bing cherry, subtle creaminess</i>		
Huré Frères "Insouciance" Brut Rosé	CHAMPAGNE	175
<i>pink grapefruit, complex minerality, long finish</i>		
Laherte Frères Rosé de Meunier Extra Brut	CHAMPAGNE	145
<i>tart cranberries, orange peel, rich red berries, peppery citrus</i>		
Laurent-Perrier "Cuvée Rosé" Brut	CHAMPAGNE	165
<i>fresh strawberries, red currant, raspberries, well-balanced acidity</i>		
Nominé-Renard Brut Rosé	CHAMPAGNE	102
<i>balanced, ripe raspberry, long and refreshing finish</i>		
Perrier-Jouët "Belle Époque" Brut		
Rosé 2013	CHAMPAGNE	326
<i>red currant, pink grapefruit, mandarin, brioche</i>		
Pierre Paillard "Les Terres Roses" Bouzy Grand Cru		
Extra-Brut Rosé	CHAMPAGNE	195
<i>white peach, crushed strawberries, citrus fruits, long & fruity finish</i>		

ROSÉ
CHAMPAGNE
CONTINUED

Ruinart Brut Rosé CHAMPAGNE	259
<i>fresh berries, pomengranate, touch of mint & pink grapefruit</i>	
Taittinger "Prestige Rosé" Brut CHAMPAGNE	176
<i>fresh apple, plum, fig, subtle cinnamon</i>	
Telmont "Réserve" Brut Rosé CHAMPAGNE	154
<i>bursting morello cherries, fresh grapefruit</i>	
Veuve Clicquot Brut Rosé CHAMPAGNE	182
<i>strawberry, raspberry, lime, biscuits, smoky minerality, full bodied</i>	

Magnums

Twice the amount of a standard bottle — enough to share with everyone!

André Clouet "Grand Réserve" Brut CHAMPAGNE	225
<i>ripe pear, berry chantilly cake, almond</i>	
Bollinger "Special Cuvée" Brut CHAMPAGNE	450
<i>crisp citrus, young strawberries, red apple, toasted honey brioche</i>	
Francis Orban Extra Brut CHAMPAGNE	285
<i>powerful, mineral, with tart dark berries</i>	
Huré Frères "Invitation" Brut CHAMPAGNE	300
<i>pear, pink grapefruit, delicate pastry</i>	
Laherte Frères Blanc de Blancs Brut Nature	275
<i>bright citrus, white flowers, expressive & mineral-driven</i>	
Laurent-Perrier "Cuvée Rosé" Brut CHAMPAGNE	395
<i>fresh strawberries, red currant, raspberries, well-balanced acidity</i>	
Taittinger "La Française" Brut CHAMPAGNE	326
<i>fresh fruit, honey, balanced acidity, brioche finish</i>	

SPARKLING

Antech "Cuvée Française" Crémant de Limoux Brut LANGUEDOC	55
<i>vibrant lime, acacia, green apple</i>	
Château Pierre-Bise Cremant de Loire Non-Dosé	67
<i>anjou pear, walnuts, white floral</i>	
Domaine Alain Robert "Troglodyte" Vouvray LOIRE	58
<i>ripe pear, apricot, and refreshing citrus on the finish</i>	
Domaine Thet, Crémant de Loire LOIRE	65
<i>ripe pear, apricot, and refreshing citrus on the finish</i>	
Domaine Thevenet, Blanc de Blancs Crémant de Bourgogne BURGUNDY	70
<i>fresh lemon, citrus blossom, crisp apple</i>	
Dirler-Cadé Crémant d'Alsace Brut Nature ALSACE	80
<i>tropical & floral notes balanced with crisp apple and pear</i>	
Faire la Fête Crémant de Limoux Brut LANGUEDOC	68
<i>lime zest, green pear, white floral notes</i>	
Hubert Meyer Crémant d'Alsace Brut ALSACE	55
<i>golden pear, white peach, honey</i>	
Melanie Pfister "Breit" Crémant d'Alsace Blanc de Blancs Extra-Brut ALSACE	75
<i>flotal, complex, white peach</i>	
Val de Mer Crémant de Bourgogne Non-Dosé BURGUNDY	65
<i>lean, bright, lime zest and golden pear</i>	

SPARKLING
ROSÉ

Antech “Cuvée Française” Crémant de Limoux Rosé LANGUEDOC	60
<i>bright, tart strawberry, fresh cherry</i>	
Arnaud Lambert Crémant de Loire Rosé LOIRE	60
<i>red currant, delicate herbal note, bright finish</i>	
Domaine Sérol “Turbulent” Rosé LOIRE	65
<i>off-dry, ripe raspberries, candied strawberries</i>	
Faire la Fête Crémant de Limoux Brut Rosé	72
<i>fresh strawberry shortcake, grapefruit zest</i>	
Gratien & Meyer Crémant de Loire Brut Rosé LOIRE	69
<i>ranier cherry, raspberry, blackcurrant, creamy and balanced</i>	
William Chris Pétillant Naturel Rosé TEXAS	70
<i>red berry, citrus peel, herbaceous with a fruit-forward finish</i>	

Still Wine



WHITE	Andre Neveu “La Côte des Monts Damnés” 2021 <small>SANCERRE</small>	85
	<i>ripe citrus, white flowers, and delicate herbal notes</i>	
	Daniel-Etienne Defaix Chablis Vaillons Premier Cru 2009 <small>BURGUNDY</small>	160
	<i>honey, meyer lemon, verbena, tangy acids, satin texture</i>	
	Didier Dauvissat Petit Chablis 2022 <small>BURGUNDY</small>	58
	<i>mineral, lemon, white peach</i>	
	Domaine de la Mandelière Chablis 2021 <small>BURGUNDY</small>	78
	<i>citrus, apple, pear, saline minerality, medium bodied</i>	
	Jean-Jacques Girard Bourgogne Blanc Chardonnay 2022 <small>BURGUNDY</small>	75
	<i>bright citrus, golden apple, refreshing and mouthwatering finish</i>	
	Mouton Cadet Sauvignon Blanc 2022 <small>BORDEAUX</small>	49
	<i>citrus, green fruit, hint of exotic fruit and peach</i>	
	William Chris Roussanne 2021 <small>TEXAS</small>	64
	<i>lemon, apricot, cantaloupe</i>	

ROSÉ

	Château Vannières Côtes de Provence 2022	56
	<i>macerated plums, sappy reed sherry, firm minerality</i>	
	Domaine Lucien Crochet Pinot Rosé 2021 <small>SANCERRE</small>	95
	<i>tangy strawberry, fresh red fruit</i>	
	Mouton Cadet Merlot Rosé 2023 <small>BORDEAUX</small>	49
	<i>fresh peach, strawberry, crisp finish</i>	

Still Wine Continued



RED	Alexandre Salmon 'Le Bouxin' Coteaux Champenois Rouge Pinot Meunier 2018 <small>CHAMPAGNE</small>	275
	<i>earthy and complex, with dark cherries and blackberries</i>	
	Arnaud Lambert "Clos Mazurique" Cabernet Franc <small>LOIRE</small>	52
	<i>sappy red and dark cherry, crushed stone, high acidity, medium tannins</i>	
	Bonnet-Cotton Côte de Brouilly "La Chapelle" 2020 <small>BEAUJOLAIS</small>	115
	<i>juicy red fruit, hint of cherry brandy, earthy finish</i>	
	Domaine de la Bastide Côtes du Rhône 2023 <small>RHÔNE</small>	49
	<i>ripe, expressive red fruits, blackberry</i>	
	Domaine du Meix Foulot Mercurey 1er Cru 2017 <small>BURGUNDY</small>	122
	<i>strawberry, raspberry, cherry, spicy tobacco, mocha</i>	
	Jean-Jacques Girard Bourgogne Rouge Pinot Noir 2022 <small>BURGUNDY</small>	80
	<i>bright pomegranate and cherry, subtle earthiness and complexity</i>	
	Mouton Cadet "Heritage" Bordeaux Blend 2020 <small>BORDEAUX</small>	77
	<i>black cherry, red currant, velvety finish</i>	
	M. Chapoutier "Les Meysonniers" 2021 <small>CROZES-HERMITAGE</small>	110
	<i>blackberry, black pepper, earthy</i>	
	William Chris Mourvèdre <small>TEXAS</small>	60
	<i>bright red berries, touch of spice, fine tannins, medium acidity and body</i>	

Kitchen





Small Plates

Elevated small plates to accompany your drinks

add caviar to any plate 12

Caviar Service

blinis, chips, crème fraîche, chives

Imperial Golden Osetra 145/oz
buttery, rich, creamy

Royal White Sturgeon 115/oz
mildly sweet, nutty, savory

Hackleback 85/oz
mildly buttery, hint of brine

Caviar Flight

caviar service of 1 ounce of each selection

325

Caviar Bites

individual blini with crème fraîche & chives

Imperial Golden Osetra 30

Royal White Sturgeon 20

Hackleback 10

Popcorn *v, gf* 3
with truffle salt 4
refill 1.5

Chips with
Coupes Seasoning 4
refill 1.5

Gougères *v* 12

Citrus-Marinated Olives
& Marconas *v, gf* 7

Deviled Eggs *gf* 8
with caviar 20

Amanda's Fries *v, gf* 4
with truffle salt and cheese 6

Chickpea Fries 7
sauce verte

Mushroom Puffs 12

Coupes Salad *gf* 11
eggs, bacon, walnuts, shallot vinaigrette

White Bean Dip *vg, gf* 9
lavash and seasonal vegetables

Shrimp Cocktail 12
mezcal cocktail sauce

Chilled Roasted Zucchini *vg, gf* 9
pistachios, lemon, coconut yogurt, honey, fresh herbs

Cassoulet & Focaccia *vg* 16
white beans, braised leeks, white wine, root vegetables

You may order food until 9:15 pm

v = vegetarian, vg = vegan, gf = gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Small Plates Continued



Oysters

seasonal granita, creamy
horseradish, housemade hot sauce

half dozen 16
dozen 32

Croquettes 8
potato, bacon, cheese, pepper jelly, spiced crème fraîche

Bourbon Chicken 15
chicken roulade bites, bourbon onion sauce, herb salad

Salmon Rillettes 18
smoked & poached salmon, crème fraîche, dill, toasts

Soup du Jour 9

Charcuterie & Fromage Board 37
rotating selection of meats and cheeses

Desserts 7

Crème Brûlée

Petits Fours & Macarons

Chef's Daily Selection

Grilled Cheese 12
*bacon tomato jam, trio of cheeses
served with side salad or fries*

Coupes Burger 20
*double smash patty, onions, pickles, aioli
served with side salad or fries*

Daily Features

ask about our off-the-menu features

You may order food until 9:15 pm

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